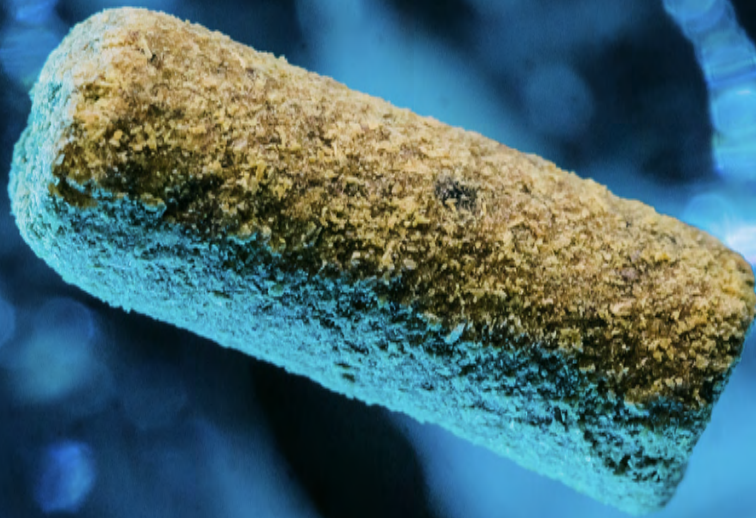




# NECTARON®



# CRYO®

In partnership with



**YAKIMA CHIEF HOPS®**

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# NECTARON®

CRYO®

## Pineapple, Citrus, Stone Fruit, Passion Fruit

Evoking the unmistakable aromas of the tropics, Nectaron captures the senses and tantalises the tastebuds, with crafted notes of pineapple, passionfruit, peach and grapefruit. Already proven to add abundant character to styles such as Strong Pale Ales and IPAs, this is a hop that can sing by itself or add an undeniable 'wow' to any brew in the making.

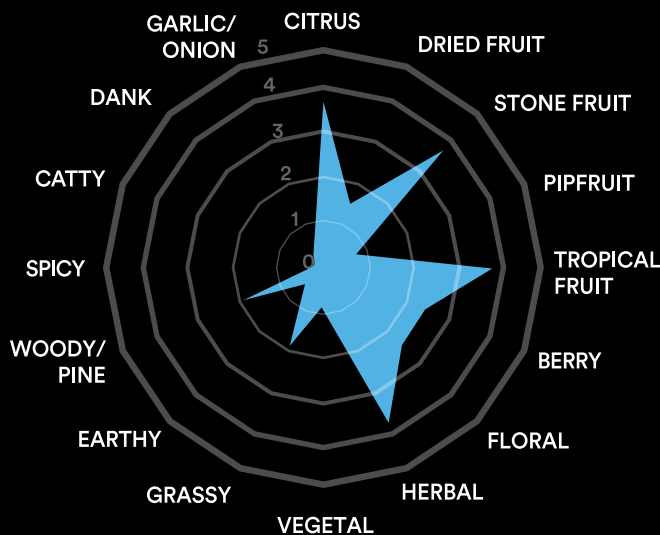


## Brewer Insights

"The Nectaron® T-90 pellets were already pungent ... but the Nectaron® Cryo® is insane. It just filled the room with aromas"

Sam Richardson · Other Half Brewing, Brooklyn, NYC, USA

## Hop Aroma Profile



## Hop Data

	Cryo	T90
<b>UV Alpha Acids</b>	26.5%	11-13%
<b>UV Beta Acids</b>	11.3%	4.5-6%
<b>Total Oil mL/100g</b>	4.3%	1.2-2%
<b>B-Pinene</b>	0.8%	0.5-0.6%
<b>Myrcene</b>	65%	52.1%
<b>Linalool</b>	0.7%	0.7-0.9%
<b>Caryophyllene</b>	3.9%	5.7%
<b>Farnesene</b>	0.1%	0.3%
<b>Humulene</b>	13.2%	21.2%
<b>Geraniol</b>	1.5%	1.0-1.5%

## Brewing

Nectaron® provides an intense mix of distinctive pineapple stone fruit citrus that lends itself perfectly to a range of beer styles including NEIPA, IPA, Pale Ales and Lagers. Nectaron is best used late or when dry hopping and has proven itself as an award winning hop, delivering a consistent dose of high quality tropical hop character every time.

## Breeding

A triploid aroma type hop developed in collaboration with New Zealand's Plant & Food Research. Passionately crafted over 17 years by the hands of New Zealand's Godfather of Hops – Dr. Ron Beatson. Nectaron® Brand HORT4337 is a full sister to Waimea. NR has both North American & European ( Saaz) ancestry.